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AMENDMENTS TO THE CLAIMS:

Please replace the claims with the claims provided in the listing below wherein status, amendments, additions and cancellations are indicated.

1.   (Previously presented) Candy based on a starch matrix, wherein the candy has a rubber-elastic texture.

2.   (Previously presented)   The candy based on a starch matrix of claim 1, wherein the modulus of elasticity of the candy has a plateau, which is a function of the relative humidity, it being possible, in particular, to position this quasi-plateau by the formulation parameters along the axis of the relative humidity and along the axis of the modulus of elasticity.

3.   (Currently amended) The candy based on a starch matrix of claims 1 or 2, wherein the candy, in equilibrium with a relative humidity of 55% to 70%, has a relaxation tension of more than 10%, ~~preferably more than 15%, especially of more than 20%, particularly of more than 25% and more particularly of more than 30%~~ at an elongations of 50%.

4.   (Currently amended) The candy based on a starch matrix of claims 1 or 2, wherein the candy has an elongation at break of more than 50%[[,]] ~~preferably~~

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~~of more than 100% and most preferably of more than 150%~~ in a relative humidity interval of more than 30%[[,]] ~~preferably more than 40%, particularly of more than 50 and most particularly of more than 60%.~~

5.   (Currently amended) The candy based on a starch matrix of claims 1 or 2, wherein:

a)   the starch matrix has a network, which is formed by homocrystallites and/or heterocrystallites and

b)   has at least one starch with a DPn of more than 150, ~~preferably more than 300, more preferably of more than 500, particularly of more than 750 and most particularly of more than 1000~~ and/or

c)   at least one network-capable starch with a DPn of less than 300[[,]] ~~preferably of less than 150, especially of less than 100, particularly of less than 75 and most particularly of less than 50.~~

6.   (Currently amended) The candy based on a starch matrix of claims 1 or 2, wherein:

a)   the candy contains 0-50%[[,]] ~~preferably 1-40%, particularly 3-35% and most particularly 3-30%~~ of plasticizer and

b)   the candy contains 1-90%[[,]] ~~preferably 5-85%, particularly 10-80% and most particularly 20-75%~~ of sugar and sugar types, and

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c)   the candy optionally contains a proportion of 1-50%[[,]] ~~preferably 1.5-30%, particularly 2-20% and most particularly 3-15%~~ of network-capable starch,

the proportion in percent in a), b) and c) being based on the dry weights and on the proportion of starch present.

7.   (Previously presented)   The candy based on a starch matrix of claims 1 or 2, wherein:

a)   it is possible to adjust the candy with respect to its optical properties from opaque to transparent and

b)   it is possible to adjust the surface of the candy without a coating agent from tacky to not tacky and

c)   it is possible to adjust the candy with respect to its breakage behavior from a viscous to a brittle, that is, glassy break.

8.   (Currently amended) The candy based on a starch matrix of claims 1 or 2, wherein the candy has at least one retrogradation-inhibiting material, especially glycogen or a dextran with a degree of branching of more than 0.05[[,]] ~~preferably of more than 0.10, particularly of more than 0.15 and most particularly of more than 0.3~~.

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9.   (Currently amended) The candy based on a starch matrix of claims

1 or 2, wherein the candy is produced by means of a pre-product ~~containing at least~~

comprising VS ~~and/or NS~~, the preparation of the pre-product suppressing the

formation of a network and the amorphous state being frozen in.

10.   (Previously presented)   Method for the preparation of candy of

claims 1 or 2, wherein the preparation of the candy is carried out by a method

common in candy manufacture such as, for example, by means of boiling and casting

methods (such as the mogul technique), especially by means of a jet-cooking method

or a vacuum cooking method, by means of mold extrusion, as well as by means of

injection molding techniques, conditioning being carried out at the conclusion of the

molding by the respective method.

11.   (Previously presented)   Use of candy based on a starch matrix

of claims 1 or 2, wherein the candy is in the area of gummy candy, jelly sugar goods,

cough drops, hard and soft rubber-elastic candy and the like, especially as a

replacement for candy based on gelatin, pectin, gum Arabic or agar and the like,

especially as gummy bears, gummy candy, jelly, cough drops, hard and soft rubber-

elastic candy and the like.

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12. (New) The candy based on a starch matrix of claims 1 or 2, wherein the candy, in equilibrium with a relative humidity of 55% to 70%, has a relaxation tension of more than 30% at an elongations of 50%.

13. (New) The candy based on a starch matrix of claims 1 or 2, wherein the candy has an elongation at break of more than 150% in a relative humidity interval of more than 60%.

14. (New) The candy based on a starch matrix of claims 1 or 2, wherein:

a) the starch matrix has a network, which is formed by homocrystallites and/or heterocrystallites and

b) has at least one starch with a DPn of more than 1000, and/or

c) at least one network-capable starch with a DPn of less than 50.

15. (New) The candy based on a starch matrix of claims 1 or 2, wherein:

a) the candy contains 3-30% of plasticizer,

b) the candy contains 20-75% of sugar and sugar types, and

c) the candy optionally contains a proportion of 3-15% of network-capable starch,

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the proportion in percent in a), b) and c) being based on the dry weights and on the proportion of starch present.

16.   (New) The candy based on a starch matrix of claims 1 or 2, wherein the candy has at 0.3 least one retrogradation-inhibiting material, especially glycogen or a dextran with a degree of branching of more than 0.3.

17.   (New) The candy based on a starch matrix of claims 1 or 2, wherein the candy is produced by means of a pre-product comprising NS, the preparation of the pre-product suppressing the formation of a network and the amorphous state being frozen in.

18.   (New) The candy based on a starch matrix of claims 1 or 2, wherein the candy is produced by means of a pre-product comprising VS and NS, the preparation of the pre-product suppressing the formation of a network and the amorphous state being frozen in.

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